

## **CANAPE MENU**

**(6 CHOICES HOT & COLD \$35)**

**(10 CHOICES HOT & COLD \$50)**

### **HOT**

PORK BELLY WITH APPLE SAUCE AND RED WINE JUE

ARANCINI BALLS WITH RICH NAPOLI SAUCE AND PARMENSEN CHEESE

CHICKEN SATAY WITH SPICY PEANUT SAUCE

COCONUT PRAWNS WITH LIME AIOLI

THAI FISH CAKES WITH CHILLI JAM

CALAMARI WITH AILOI AND LEMON

POLENTA CHIP WITH BLACK GARLIC MAYO AND PARMESAN CHEESE

PULLED PORK AND ASAIN SLAW SLIDERS

### **COLD**

MINI ITALIAN BRUSCHETTA

POACHED CHICKEN OR VEGETARIAN RICE PAPPER ROLL WITH CHILLI LIME DIPPING SAUCE

SMOKED SALMON BELLINI WITH SOUR CREAM AND CHIVES

RARE ROAST BEEF CROSTINI WITH HORSERADISH CREAM

PARMA HAM AND MOZERELLA ROLL WITH ROCKET AND BALSAMIC GLAZE

**(ALTERNATE DROP)**

**\$45**

**CHOICE OF TWO MAINS & TWO DESSERTS**

EYE FILLET, ROSEMARY MASH POTATO, BROCCOLINI & RED WINE JUS

CRISPY SKIN SALMON WITH SWEET POTATO GRATIN, LEMON GRILLED ASPARAGUS AND PESTO DRESSING

CHICKEN BREAST WRAPPED IN PROSCIUTTO STUFFED WITH SUNDRIED TOMATO, HALLOUMI & HERBS SERVED  
WITH ROSEMARY ROASTED BABY POTATOES, GREEN BEANS & SALSA VERDE

THAI CHICKEN CURRY WITH BASAMATI RICE

**DESSERT**

MUDCAKE WITH VANILLA BEAN ICE CREAM

CITURS TART WITH DOUBLE CREAM

TRIO OF SORBETS

**(ALTERNATE DROP)**

**\$65**

**CHOICE OF FOUR ENTREES, FIVE MAINS & FOUR DESSERTS**

**ENTRÉE**

SZECHUAN PEPPER & SALT CALAMARI

PRAWN AVOCADO COCKTAIL

SEARED SCALLOPS WITH PEA PUREE & CRISPY PROSCIUTTO

CRISPY PORK BELLY WITH APPLE, FENNEL SLAW, CARAMALISED APPLE & BALSAMIC SAUCE

PROSCIUTTO WRAPPED SCALLOPS AND SWEET POTATO MASH

CAJUN CHICKEN SKEWERS WITH GARLIC AILOI

**MAINS**

THAI CHICKEN CURRY AND BASAMATI RICE

200gm EYE FILLET, ROSEMARY MASH POTATO, BROCOLLINI & RED WINE JUS

CRISPY SKIN SALMON WITH SWEET POTATO GRATIN, LEMON GRILLED ASPARAGUS WITH PESTO DRESSING

CHICKEN BREAST WRAPPED IN PROSCIUTTO STUFFED WITH SUNDRIED TOMATO, HALLOUMI & HERBS SERVED  
WITH ROSEMARY ROASTED BABY POTATOES, GREEN BEANS & SALSA VERDE

SLOW ROASTED BEEF SHANKS BRAISED WITH VEGETABLES AND RED WINE SERVED WITH TRADITIONAL MASH  
POATAO AND GREEN BEANS

**DESSERT**

CHEESECAKE

MUDCAKE WITH VANILLA BEAN ICE CREAM

CITURS TART WITH DOUBLE CREAM

**(ALTERNATE DROP)**

**\$85**

**CANAPES ON ARRIVAL (CHOICE OF THREE)**

**CHOICE OF FOUR ENTREES, FIVE MAINS, FOUR DESSERTS**

**ENTRÉE**

SZECHUAN PEPPER & SALT CALAMARI

PRAWN AVOCADO COCKTAIL

SEARED SCALLOPS WITH PEA PUREE & CRISPY PROSCIUTTO

CRISPY PORK BELLY WITH APPLE, FENNEL SLAW, CARAMALISED APPLE & BALSAMIC SAUCE

PROSCIUTTO WRAPPED SCALLOPS AND SWEET POTATO MASH

CAJUN CHICKEN SKEWERS WITH GARLIC AILOI

**MAINS**

THAI CHICKEN CURRY AND BASAMATI RICE

200gm EYE FILLET, ROSEMARY MASH POTATO, BROCCOLINI & RED WINE JUS

CRISPY SKIN SALMON WITH SWEET POTATO GRATIN, LEMON GRILLED ASPARAGUS WITH PESTO DRESSING

SLOW ROASTED BEEF SHANKS BRAISED WITH VEGETABLES AND RED WINE SERVED WITH TRADITIONAL MASH  
POATAO AND GREEN BEANS

CHICKEN BREAST WRAPPED IN PROSCIUTTO STUFFED WITH SUNDRIED TOMATO, HALLOUMI & HERBS SERVED  
WITH ROSEMARY ROASTED BABY POTATOES, GREEN BEANS & SALSA VERDE

**DESSERT**

CHEESE PLATE

APPLE CRUMBLE & ICE CREAM

MUDCAKE WITH VANILLA BEAN ICE CREAM

CITURS TART WITH DOUBLE CREAM

TRIO OF SORBETS

**BEVERAGE PACKAGE**

**FOURS HOURS @ 45PP**

**THREE HOURS @ 35PP**

INCLUSIVE OF HOUSE WINE

SAUVIGNON BLANC

CHARDONNAY

SHIRAZ

BRUT CUVEE

**ALL \$25 PER BOTTLE**

**FULL WINE LIST IS AVAILABLE WITH AN ADDED 10% DISCOUNT**

**HOUSE TAP BEER**

**SOFT DRINKS, JUICE AND WATER AVAILABLE**

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**BEERS**

IMPORTED BEER            \$8.00

LOCAL BEER                \$7.50

CRAFT BEER (285ML)    \$5.00

**STANDARD SPIRITS \$7.50**

VODKA

SCOTCH

BACARDI

MALIBU

RUM

BOURBON

GIN

## **PLATTERS**

**For Outside Café Catering**

**Please call to arrange and drop off is available.**

**\$35**

SPRING ROLLS, QUICHE, VEGETERIAN FRITTATAS, TURKISH PIZZA, WEDGES, CROQUETTES

**\$50**

BEEF SKEWERS, SALMON CREAM CHEESE & CHIVE EGG ROLLS, BRUSCHETTA CUPS, FLAFELS, BUFFALO WINGS,  
MIXED OLIVES, MEATBALLS

**\$75**

PRAWN & PROSCIUTTO SKEWERS, SMOKED SALMON SUSHI BALLS, LAMB SLIDERS, SOUTHERN FRIED CHICKEN  
TENDERS, WALNUT CRUMBED MOZZARELLA BALLS, VEGETABLE SAN CHOI BOW CUPS

**\$100**

PROSCIUTTO WRAPPED FIGS WITH GOAT CHEESE, SEARED SCALLOPS WITH PEA PUREE IN A FILO PASTRY, EYE  
FILLET & HORSERADISH CROSTINI, TERYAKI SALMON SKEWERS, CUCUMBER WRAPPED PRAWNS & COCKTAIL  
SAUCE, CAMEMBERT & DATE CROSTINI, CAPRESE SKEWERS, MINI FISH TACOS

**salt**

**café | bar**

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